THE HIGH COST OF SHOPPING



A RICH MAN OFTEN MAKES A POOR HUSBAND

EVERY WOMAN'S OPPORTUNITY

The Bulletin wants good home letters; good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper.

Address, SOCIAL COMNER EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month

AND YELLOW SOAP.

of soap we call homely and do not think very much of is a very good friend to the housewife for cleansing purposes. If your door should squeak

or if it should shut too closely, mak-ing a squeaking noise when it is open-ed, put soap on the edges that "ub to-

gether and your door will open and close noiselessly. This also applies

to drawers, shutters or any place when surfaces rub together.

When you are cutting a dress and desire it marked, shave a piece of scap

help you turn a hem without much

they are often spurned or criticised by their elders, it would seem that "grown-ups" should not need be re-

quested to be courteous to those they

may come in contact with in a public way. But we observe this fact, that in all local railroad stations there are

posters kindly asking people to take time to be courteous to railroad em-ployes. Many there are who regard

those whose services are for the pub-lic, as mere servants, only to be hast-lly spoken to, many times with con-

tempt, but on the other hand, those people are human, and often their fa-vors and helps are not met with a spirit of appreciation. This also ap-

both ways. If we expect those serv-

Dear Social Corner Sisters:-- I have

Add a quarter cup of sugar, one wellbeaten egg, two cups and three-quar-ters of flour, half a teaspoon of salt, three teaspoons of baking powder,

and two tablespoons of melted but-ter. Mix and bake in spoons of melt-ed butter. Mix and buttered gem

pans 25 minutes.

Spanish Hash—Chop together four

Spanish Hash—Chop together four cold boiled potatoes, two small onions, and one green pepper, then add one cup of chopped cold roast meat of any kind, and one cup of tomatoes. Season with pepper and salt, and three drops of tabasco sauce; then add one egg well beaten. Drop by spoonfuls into muffin pans. Bake in hot oven.

Dear Social Corner Sisters: The bar

SOCIAL CORNER POEM Little Words

By Sylvia Silverthorne, One little word, I would I might recall, a little word, in haste all heedess spoken, Only a little word, but by it hearts! That little word, I would I might re-

One little word, I would I might un-For, ere I pondered, quick my lips it

Dear Social Corner Sisters: What a long time of silence for one that had trouble, so much to say at one time. Although Embr silent I have lost no interest and have kept track of all Social Corner doings. I have been glad for those who could enjoy what I had to miss.

I had a vacation and nothing doing the week I was free. I did not leave the city as I have been surrounded by

the week of I was free. I did not leave the city as f have been surrounded by infantile paralysis. We have had no new case for one week, and tomorrows school commenges.

I have had glimpses of the Sisters, but have had only a chance to speak to Practical Polly. She was talking with Goldenrod.

After a trying summer here we are several other uses for ing and falling; and the beautiful.

I will grive a use of several and thought the house it is settling anxious to place the wood box. I asked him one day where it was and he said he did not.

I gave some to a lady in Uncasville and also down to Tracing Cove and hunted it up. When he has found a stoon as a place for it the first one who comes in and sits on it I will give a cup and success the second for the chiral bearing in and sits on it I will give a cup and success the second for the chiral bearing in and sits on it I will give a cup and success the second for the chiral bearing in and the beautiful.

The Sisters paid me succh high come the condition of the chiral bearing in and sits on it I will give a cup and success the second for it the first one who comes in the first one who comes in the second for it is setting anxious to place the was and he said he did not.

The second for it the first one who comes in the second for it is greating anxious to place the was and he said he did not.

The second for it is greating anxious to place the was and he said he did not.

The second for it is greating anxious to place the was and he said he did not.

The second for it is greating anxious to place the was and he said he did not.

The second for it is greating anxious to place the was and he said to second for it is greated and went and hunted it up. When he has found a place for it the first one who comes it is greated to be sead to be sea and sits on it I will give a cup and time. he makes up his mind where he wants

to put it.

C. E. S.: Sweet William sent me a picture of her family all in a row Looks like a pair of stairs as each one is just about as much taller than the other. Very cute.

Aunty No. 1: Had I known sooner when you were roing to have your many a take note of. We all admire

Love to your sisters.

I trust M. Roene, Billie, Potlatch and Dreamer will answer as promptly as I have. I should enjoy reading letters from some of our first writers.

All new members are welcome.

With best wishes to all

With best wishes to all SISTER READY.

SPANISH OMELET.

Dear Social Corner Sisters:-The llowing is a very palatable dish: Spanish Omelet-Chop one-half can of tomatoes, one medium-sized onlon, one-half pound of botted ham or chicken or lamb. Cook all together until onlon is tender. Drain off any tomato juice, beat six eggs until light, add one-fourth cup of finely chopped parsley; combine the two mixtures, season with salt and pepper and cook as an ordinary omelet. as an ordinary omelet.

EVENING STAR.

Willimantic.

ALWAYS HOPEFUL.

Social Corner Sisters: -Al though I have not written for a long time, I never lose interest in the let-ters and always turn to the Social Corner page first when our paper omes.

I have only attended one picnic this to have some of you try:

I have only attended one picnic this summer the one at Olga's, and we certainly had a fine time there.

Was very sorry to hear of the death of Sister Hope, as I had received a card from her only a very short time before her death, saying she was feeling better. I think her pen name feeling better. I think her pen name fitted her as she was always so cheerful and hopeful, with always a kind ful and hopeful at the full at the full and hopeful at the full at th

sprinkle with peppers or parsley.
Squash Muffins—Put two-thirds of a cup of cooked squash into a bowl-Will close hoping to meet all the Sisters October 11th. DORINDA.



F. C. GEER, Piano Tuner 122 Prospect Street, Norwich, Conn. ing these recipes to Sisters fond of HANNAH WHO.

THINGS NOT TO BE FORGOTTEN.

Dear Social Corner Sisters: - Some of the little helps remembered be-come continuous blessings. Here are a few which may become so: Shears—big common shears, such of the little helps remembered become comityous blessings. Here are a few which may become so:

Shears—big common shears, such as used to cut thick felt—are mighty useful around the kitchen. They are invaluable when it comes to cutted the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the doorbeil and admitted the rather thin woman who came in like a gust of the work of thin woman who came in like a gust of the work of thin woman who came in like a gust of the work of thin was a like the agust of the work of the work of the work of the work in the work of th

USES FOR HOMELY BAR WHITE

For, ere I pondered, quick my lips it left, and of a friend's sweet trust I found of a friend's sweet trust I found of a friend's sweet trust I found on all bereft;

And of a friend's sweet trust I found on all bereft;

That little word, I would I might for set.

For perfectly it rings adout the years, so painting close, in unwilling cars, That little word, I would I might for get.

All How a little word may fill a life with sorrow.

Alas! The arrow sped we may not efter recall, In vain then, deep regrets, tears, an guish—all, (ac hast) word may fill a life with sorrow.

Sent in by Juliet.

For part Social Corner Sisters: What a little soul and the with sorrow.

For part Social Corner Sisters: What a little word may fill a life with sorrow.

Sent in by Juliet.

The strong part of the second flow is part of solid or for honey—lists enough for any in the part of silly or fon honey—lists enough for a field or for honey—list of one of help to field truming heads, the cut absolutely correct, and the unit may be a field or field or field or for honey—lists enough for any is earlied before serving to a quaking substance that literally meits in your hand the problem of the second flow. Such a crowd.

Son painting cars, and the cut absolutely correct, the problem of the problem of serving to a quaking substance that literally meits in your same. Let's see what is going on. Oh, a food her, try teaports—just for one gas—cups and spoons, trays—little or look her, it was to suggest from e small carafe with its one pour field of serving to the problem of the second flow. Such as the love was pound in the second flow. Such as the lovely boths, and in the second flow. Such as the lovely boths, and in the second flow. Such as the lovely boths, and in the second flow. Such as the lovely boths, and in the second flow. Such as the lively being of selly into the second flow. Such as the lively being of the problem of her with a lid to keep the care with a lid to keep the care with a lid to keep the care with a lid to keep the care

less time in the dark.

Reading stands — to screw on to the arm of a chair or to stand on the bed-table — are a big comfort when even a light book seems heavy. It's in the way of its giving that many a gift doubles its value. A hotwater bottle, wearing its knitted cover like a doll's dress and with a rhyme attached, amused one little delight in doing fine drawn work, will be giad to know if that portion of the linen that is to be worked is rubbed with a slightly dampened cake of

Hoping for a pleasant day the 11th, nd seeing you all here, I am still AUNTY NO. 1.

WAYS OF SERVING QUINCES

sugar, also sprinkle with sugar. Pour in enough water to cover the bottom of the dish, cover closely, and cook

in a moderate oven, basting often.

Steamed Quince Pudding: Pare, core

and quarter some nice ripe quinces, stew until tender and chop fine. To two cups of quince add yolks of three eggs and one cup sugar beaten up together until light; then add the juice and grated rind of one lemon, one cup

chopped dates or raisins, one cup of bread crumbs and the beaten whites of the eggs. Place in a buttered pud-ding mold and steam two or three hours. Serve with an orange or lem-

Serve with cream.

on sauce.

pleasantest gatherings of the season iool: place at Azalea's, There were eleven of the Social Corner members,

The hostess gave us a cordial welcome, and the table was so laden with rlands of various kinds more tempt-Aunty No. 1: Had I known sconer when you were going to have your picnic I would have waited. About every other one up this way Is making fattin.

Frozen: How are you?

Theoda: I thought I should have called before this late day.

Eachelor Maid: I hope you are well.

There were many good points, for older ones in take note of. We all admire remarked, "It tasted more ish" but ot eat more to this Sister the writer was obliged to say: "Step!"

Well, the day passed off so delightfully. In the evening all returned to their homes, except Roxana Wince and Trottie who returned with Hulda and was kindly entertained at her there were many good points, for older of the point of home over night and next day.

Married and Happy and Theoda:
You were missed at the gathering Frust you are improving M, and H. and Theoda you must have been hav-ing a fine time at the shore enjoying the sea breezes.

How I should have enjoyed being with you, for I like the salt air so How many of the Sisters are going o Aunty No. 1's, October 11th? I wish to thank Slim Jim for birth-

day card As I do not know the Sister personally, I thank her in this Good wishes for all.

THE SOCIAL CORNER STANDS FOR THE BEST IN THE HOME.

ling us from a public standpoint, to be courteous, why is it not just as fair for them to expect courtesy from us? A good motto to follow: "Live and let live."

JENNIE.

COMMENDED RECIPES.

Dear Social Corner Sisters: I was thinking this morning of the days is spent at Aunt Abby's and Auni Mary's and I wish we could have a little club right here in Plainfield.

It is hard for some of us to get to Willimantic and Norwich. People are beginning to understand that The Corner is more than a lot of women getting together to gossip. Dear Social Corner Sisters I was

getting together to gossip.

I believe in real old-time gossip—
the kind that keeps us in touch with
old friends. I am old čashioned
enough to have more interest in the
doings of Aunt Mary's grandchildren;
the progress of Whitnesor, will's grand the progress of Whip-poor-will's small school boys; Aunt Abby's flowers; Crimson Rambler's family and Paula's farm work than in the doings of the

ancient Greeks.

I am interested in the doings of the outside world and so are other Sisters. We have many who can tell us of travel and visits to places of inter-

If we could meet once in a while during the winter to talk things over I think it would help us all. I wish we could meet together and talk it over.

The Social Corner stands for the best in the home and in the lives of the Sisters; and it is being read and talked of by others—even by the men. est.

If we could meet once in a while during the winter to talk things over I think it would help us all. I wish we could meet together and talk it talked of by others—even by the men. ETTA BARBER.

Plainfield.

HOW TO KNIT TABLE MATS. Season with pepper and salt, and three drops of tabasco sauce; then add one egg well beaten. Drop by spoonfuls into muffin pans. Bake in hot oven.

Stuffed Eggplant—Cut the stem end off the eggplant, peel, scrape out the center, and put all together in a weak brine for 45 minutes. Drain the pieces scraped out of the center, chop fine and mix with meat as for stuffed tomatoes, adding a little cream. Put lint a deep earthen dish with plenty of butter and a little water, cover well and bake in the oven, basting frequently until done.

I feel perfectly safe in commend
Dear Sisters: I am lonely tonight with no will send to smooth, pour in a mold and place in a cool place, and when cold place and when cold place and when cold place on the ice. Serve on a platter, smooth, pour in a mold and place in a smooth, pour in a mold and place in a cool place on the ice. Serve on a platter, sampled with place in a short message to you. The evenings as short message to you. The evenings are my long to be street turn out and garnish with halved quinces that have been tready to serve turn out and garnish with halved quinces that have been tready to serve turn out and garnish with halved quinces that have been tready to serve turn out and garnish with halved quinces that have been tready to serve turn out and garnish with halved quinces that have been tready to serve turn out and garnish with halved quinces that have been tready to serve turn out and garnish with halved quinces that have been tready to serve turn out and garnish with halved quinces that have been tready to serve turn out and garnish with halved quinces that have been tready to serve turn out and garnish the two to store turn out and garnish the two proved to serve turn out and garnish with halved quinces that have been tready to serve turn out and garnish the two of the center, chop ting turn the mate turn kint halved quinces to the two from the tready to serve turn out and garnish the two of the center, chop ting turn the mate turn kint halved quinces that have

SOMETHING FOR INVALIDS.

Bear Social Corner Sisters:—The sunshine clubs who serve the invalid and the poor and the crippled teach the little attentions which brighten up life a little. They send tiny jars of felly or of honey—just enough for a meal—whet the appetite by being only a tempting ab. Call's foot tell.

rhyme attached, amused one little cripple so much that on bad days there are 12 gores when you bind off has been partly baked, finish baking

bear Social Corner Sisters: 1 am still planning for the picnic Oct, 12th. I shall be pleased to see a goodly number here. There will be a way provided for all to ride to and from the station.

Walch only a layored lew can induce four quart stewpan had led, with water and add one cup of sugar, as much number as you wish, a pinch deal of time and money. But travel that crosses oceans and covers continents is not the only kind; nor does the picnic out. which only a favored few can in-dulge themselves. Most persons asthe station.

Take the Central Vermont train for Franklin, Coan. The northbound train leaves Norwich about 9.30. The southbound train leaves Willimantic about 9.50. Please bring plate, cup, fork and spoon. A basket lunch, as usual, served at 12.30. If very stormy, come the next day.

Enid: I hope to see you here this fresh—if only for a day or two To do so at leace once in every year, times.

me.

Dorothy Perkins No. 2 and Mother should be the aim of every man and Hubbard: Please come forward and see if we can find out "Who is Who."

Slow: I believe you can tell some-hing about how the chowder disap-We read accasionally of some man, or woman who has lived with a score of miles of the railway without ever having seen a locomotive or train of cars. Such a life, "if person is in good health," is a ca is a cause for regret rather than for boasting.

The farmer needs to break away from his routine at least once every year: if only for a day or two. He Dear Social Corner Sisters: As the season for quinces is at hand I am going to send methods for using them. The quince is a native of Northern he will see no people wearing nose rings, or eating with chopporthern hemisphere. There are only three varieties in cultivation—the apple shaped, the pear shaped and the so-called Portugal quince, which has very large fruit.

Some housewives have the idea that all the quince is good for is in the way of jelly or preserves.

Quinces require a long time in cook
Quinces require a long time in cook
Output the very next county, alpeat county, alpeat two tablespoons of butter, grated ring and the juice of one lemon, two cups of grated bread crumbs, two level tablespoons of flour, two beaten eggs; blespoons of flour, two beaten eggs; bake and serve with sauce.

Baked Indian Pudding—Two quarts of sweet milk (scald one), 14 table-spoons of chopped mealy apples, two tablespoons of molasses, or one-half cup of brown sugar, one egg, one teaspoon of butter, one-half teaspoon each of cinnamon and ginger. Dear Social Corner Sisters: As the eason for quinces is at hand I am oing to send methods for using them.

Baked Quinces: Pare, halve and core enough quinces, to cover the bottom of a baking dish, fill cavities with est, upon the lives of strangers; broaden yourself by learning n ways; adopt any new methods of life that may be truly beneficial to you; and finally, to return refreshed and full of contentment to the blessings that are yours at home.

MOUNTAIN LAUREL.

A BILL OF FARE.

Dear Social Corner Sisters: Here a menu that may be found very palatable: Olives and Radishes

eal Mould Broiled Tomatoes
Onlon and Beets, au Gratin
ry Salad Cheecse Crackers
Tapioca Border with Fruit Veal Mould Celery Salad Coffee

Veal in a Mould—This is a dish that can be prepared the day before and can be served cold for the next day's luncheon or dinner. Boil a knuckle half cup cold water. Stir until all the gelatin has been dissolved, then pour into a bowl, and set in a cool place, or on ice. When it begins to stiffen, beat up until light, then fold in one cup of cream, and the whites of three eggs beaten stiff. When smooth, pour in a mold and place in a cool place for several hours. When ready to serve turn out and garnish with halved quinces that have been stewed in rich syrup and whipped cream. This makes a nice company dish. of veal until tender. Pour off the water in which it was boiled and mince the veal Add the minced veal to the juice and pour in a mould. Add thin slices of hard boiled eggs and place in a cool place, and when cold place on the ice. Serve on a platter,

Celery Salad—Choose small and tender stalks of celery, chop a little parsiey and chives very fine, and mix with French salad dressing. Pour over the celery and serve.

Tapicca Border with Fruit-Put in to a saucepan a pint of milk, with half a bay leaf, a strip of lemon rind and one ounce of sugar. Let it come to a boil, then stir in one ounce of crushed or flaked tapioca, and cook gently (while stirring) for about 25 minutes. Remove the bay leaf and minutes. Remove the bay leaf and lemon rind, stir in two egg yolks and reheat; then allow to cool a little. Whip up half a gill of cream and add it carefully. Dilute two to three tablespoons of red currant jelly with a little lemon juice; put a layer of this at the bottom of a border mould, place the bottom of a border mould, place. Was glad to see Kittle Lou got prize it on the ice to set, then fill up with the prepared cream, allow it to set in a cool place. Unmould carefully on a round dish, fill the center of the order with fruit compote, such as prunes (stoned), apples (cut in sections), pineapples (cut in cubes), slices of bananas and stoned cherries, cooked in a little syrup and allowed to

Best wishes to all.

EASTER LILY. REMEDIAL USES FOR LEMONS.

Dear Social Corner Readers: It is we'll to know these remedial uses ofor emons:

For biliousness the juice of lemon in water before breakfast and at bed time is good for bilious trouble; keep it up for several days. Lemon will prevent scurvy, also cure

Lemon juice cures chilblains and

Lemon will cure corns; bind it on. Lemon juice prevents dandruff; one art juice, three parts water. Lemon juice is good for bee stings.

Glycerine and lemon juice in equal parts put on a piece of absorbent cotton to wet the lips of a patient. Acne and blackheads can be cured by the use of lemon—four times as much water as lemon. First bathe the face with het water as hot as can be used; then bathe with lemon juice

To reduce flesh: Lemon and water helps to overcome a sluggish liver and helps to keep down flesh. Croup can be cured by one tableon lemon juice to a giass of water ised as a gargle. Lemon juice in hot water on arising

Lemon juice on a wound will stop Two or three slices of lemon in hot rater makes a good drink for the

the morning is good for headache.

hendache. For catarrh use lemon juice, thre times as much water, and a little salt. Snuff in the nostrils twice a day. For insect bites lemon juice allays Put a little soda with

Lemon mixed with coffee invigorates heart and muscles. For loss of voice: Bake a lemon for venty minutes in a moderate oven. Take it out and open one end; re-move the inside, sweeten it with brown mgar, and eat rejecting the seeds and

Lemon juice is good for hoarseness ith loaf sugar. Even in good health lemonade twice day is excellent; it is a great tonic continued.

Lemon juice in water, a few drops, good eye wash. Lemon is a very nice tollet article. Juice of a lemon and one teaspoon of witch hazel is good for the hands. BEGONIA.

TESTED APPLE RECIPES.

quarter enough tert apples to fill a this scalding hot. Squeeze all vege-four quart stewpan half full; cover tables and add them to the hot vineready a rich biscuit dough, cut out biscuits and lay over the boiling apples. Put on the cover of the kettle

Rhode Island Apple Slump—Peel and quarter 12 greening apples, add one cup of water, one tablespoon of lemon juice, one teaspoon of cinnamen, a small piece of butter, one cup and a halt of molasses. Have ready a crust, prepared from one pint of flour, one-baif teaspoon of salt, one teaspoon of sugar, two tablespoons black peparet teaspoon of salt, one teaspoon of sugar and two scant teaspoons of baksugar and two scant teaspoons of bak-ing powder. Rub in with the finger tips one tablespoon of lard and butter ed hot vinegar; while cooking sprinkly mixed. Wet to a soft dough, roll out in one-quarter pound celery seed; soil and lay over the boiling apples. Put on a tight-fitting cover and steam quently to prevent scorening; seal nearly 30 minutes. Serve hot with while hot in jars. Very good.

Hard Sauce—Two tablespoons of flour, four tablespoons of sugar, mix dry, two teaspoons of butter and two ups of cold water: flavor as desired. Apple Dickey-A lump of butter the size of an egg, one cup of sugar, two cups of flour, three teaspoons of baking powder, one-half cup of water, one egg and a pinch of salt. Put sliced egg and a pinch of salt. Put sliced apples in a baking dish, pour the batter over them and bake.

seed, allspice, cinnamon and ginger, and heat the mixture to the boiling point. Add the vegetables and coner over them and bake. With best wishes.

North Windham.

FOR PACKING A TRUNK.

Dear Social collect everything that is to be pre-nto it. Fold everything as flat as proble Evening dresses and fancy waists may be put into thin pasteboard boxes, packed in tissue paper and tied with tapes so they won't slip around. These will go in the bottom of the trunk. Save all the oblong pieces of paper that come home from the laundry in the men's shirts and fold shirtwaists around these. Use stockings and things that will

not wrinkle for filling in the spaces that will happen, even with the most careful packing. Put collars, belts and

Keep always in mind that the more tightly the things are packed in, the toes; (if the flavor of orions is de-

er of bread crumbs, dot with bits of fewer wrinkles you will find at the butter on top, and bake half an hour journey's end, provided you have used in a hot oven. SISTER VIRGINIA.

TWO NICE RECIPES.

Dear Sisters: I am going to send two nice recipes this week and would like some of the Sisters try them. They are fine.

Cassie's Molasses Cookies-One-half cup molasses, one-half cup lard; cook five minutes; then aid one cup sugar, one-half cup milk, one teaspoon soda, a little ginger, salt and flour.

Where is Lucy Acorn? I am afraid she is sick after going to so many picnics this summer.

Best wishes DAISY OF CANTERBURY.

PICKLING RECIPES.

Dear Social Corner Sisters: Will you allow another Sister to write for your Corner. I have read your letters every week and find the recipes BULLETIN'S PATTERN SERVICE are very helpful. As this is the

of year for pickling will send in a few of my recipes. Spiced Tomatoes - Mix together two quarts tomatoes, skinned, and sliced, one quart of sugar, and spices to suit the taste. Boil the mixture until it is the consistency of jam, seal the spiced tomatoes in jars.

American Chutney-Chop one-half Lemon juice cures chilblains and peck green tomatoes, two quarts perrelieves tender feet. For chilblains sprinkle salt on a slice of lemon and rub the feet.

peck green tomatoes, two quarts perpers, six or eight large onions. Chopped quite fine. Sprihkle with salt and rub the feet. Heat three quarts vinegar, one pint sugar, the juice of six lemons, two tablespoons of cinnamon, one tablespoon of clove. Tie spice in a thin cloth bag. Squeeze the chipped vegetables from the sait and cook in the prepared vinegar. Sprinkle in two tablespoons of celery seed. Cook three hours or more. Very nice. of celery seed. C more. Very nice.

Sweet Pickles-Twelve green tomatoes, four large, green peppers, four small onions, two cups stoned raisins small onions, two cups stoned raisins (chopped fine), two quarts vinegar, five cups of brown sugar, four table, spoons of ground, mixed spice. (Put spice into bags.) Four tablespoons of sait. Boil all together one hour. Then add twenty-four sour apples, paired and cut in small pieces. Cook intil apple is tender, then put in until apple is tender, then put in jars and seal tight. Chop all veg-etables. Apple not as fine. Chili Sauce-Eighteen large, green

tomatoes, chop together four large onions, six large, green peppers, add one cup sugar, two and one-half cups of vinegar, one tablespoon of cinna-mon, one of salt, one-half teaspoon of cloves, one-quarter teaspoon black pepper, one teaspoon celery seed. Mix together. Cook one hour.

Sweet Pickle, Green Tomatoes and Onions-One peck green tomatoes, cut in thick slices; sprinkle with salt and let stand in jar over night. Put one one-half quarts vinegar, two cups of brown sugar, two tablespoons ground cinnamon, one teaspoon ground clove in bags, then put on the stove to heat. Drain tomatoes, slice one-third or more of onions. When put in kettle first one or two layers of tomatoes and one layer of onions, sprinkle in celery seed when cooking. Will keep in unseeled when cooking. Whi keep in un-sealed jars. Be sure they are cover-ed with the vinegar syrup. When put in jar sprinkle a little brown sugar all through them. Cook slow about

Chow Chow-Four quarts green to matoes cut quite fine, two quarts of green cheumbers cut in small pieces, two quarts small, white onions, two hears small cauliflower, two heads small cabbage, chopped not fine; two quarts green and one quart red pep-pers, cut in small pieces; when these Dear Sisters of the Social Corner:

Am sending in some apple recipes:

Mother's Apple Slump—Part and gar, three cups of brown sugar—have

The skirt measures about 2.7-8 yards at its lower edge.

A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stamps. gar; add two bunches of celery cur in small pieces. When cooked enough add to the boiling vinegar and vege-tables; mix together; when quite thick

Sweet Pickle Cabbage, Green pers and Onions—Six good sized cab-hage heads, six quarts green peppers, four quarts onions, chopped no

Rummage Pickles — Chop together two quarts green tomatoes, one quart of rip tomatoes, three bunches of celery. Aree large onions, three large, green peppers, a small head of cabbage, one large, ripe cucumber. Sprinkle a cup of salt over the mixture. Let stand over night. In the morning drain it well and add three pints wherear query of brown sugar pints vinegar, quart of brown sugar, teaspoon of mustard, teaspoon black pepper Sprinkle in celery seed. Cook the mixture until it is clear—this usually takes about an hour—then, while the pickles are still hot, seal them in jars.

Green Tomato Pickle—Chop together four quarts of green tomatoes, four small onions, eight green peppers; add three-quarters of a cup of salt; let the mixture stand over night. In the morning drain the vegetables. Measure out enough vinegar to cook them in. Add a tablespoon each black pepper, mustard seed, celery tinue the boiling twenty minut Seal the pickle while hot in jars. minutes. India Relish-Chop fine a peck of ripe tomatoes and drain them, and add three cups of chopped celery, two cups of chopped onlons, and one-half cup of salt. Let the mixture stand two hours; then add two pints of vinegar, three cups of brown sugar, one-half cup of white mustard seed, two

Canned Green Peppers—Wash peppers cut in halves, fill jars (press them in). To every jar put one and one-half tablespoons sait, fill with cold vinegar and seal.

that will happen, even with the mose that will happen, even with the mose careful packing. Put cellars, belts and ribbons into small boxes.

Take folding hangers for dresses and coats. Short lengths of ribbon with a safety pin at one end and a brass ring at the other take up no room at all in a trunk and will be useful for hanging up skirts.

If you have no hat trunk and are obliged to pack your hats in the tray, fill the crowns with tissue paper, place them in position and fasten them there with wide bands of cotton tape held to the side of the trunk with thumb tacks.

Keep always in mind that the more

changing the brine every third day.
MADGE.

sired, take eight, but it is very nice

sired, take eight, but it is very nice without any); four green peppers; slice and put in layers, sprinkle on one cup of salt, and let them remain over night; in the morning press dry through a sieve, put it in a porcelain kettle and cover with vinegar; add one cup of sigar, one tablespoon of each kind of spice; put into a muslin har stew stowly about an hour, or

bag; stew slowly about an hour, or until the tomatoes are as soft as you

Pepper Relish:-Twelve peppers, 12

green peppers, 18 medium-sized on-ions, one table-spoon salt, one pint

gar. Grind peppers, onions through meat grinder, cover them with boll-ing water for ter minutes, drain through colander, then add vinegar, sugar, salt and boil slowly one-half

hour, then seal.

Pickled Walnuts:—(Very good)—
One hundred walnuts, salt and water.

To each quart of vinegar allow two ounces of whole black pepper, one

ounce of allepice, one ounce of bruised

ginger. Procure the valuets while young: be careful they are not woody, and prick them well with a fork: prepare a strong brine of salt and water (four pounds of salt to each gallon of water), into which put the walnuts, letting them remain nine days and

letting them remain nine days, and

granulated sugar, one quart of



1259 A SIMPLE AND ATTRACTIVE TUB DRESS.

adies' House or Home Dress, With Chemisette, and With Sleeve in Either of Two Lengths, in Raised

or Normai Waistline. was used for this style, with corduroy for collar and cuffs, model would be nice for striped model would be nice for striped seersucker, for chambrey and percale. It
is fine for drill, linen or linene, and
also good for sorge, volle or populn. It
will make a nice neat business sult.
The right waist front is shaped over
the left, and the low comfortable neck
is finished with a deep collar. The
store may be long our short, as precerror, when a neat our maish. The
skirt is a four-wared model, cut on erren, with a heat cun haish. The ekirt is a four-gored model, cut on hew lines and with ample fullness. The pattern is cut in six sizes: 34,

The pattern is cut in six sizes: 34, 36, 38, 40, 42 and 44 inches, bust measure. It requires 64 yards of 36-inch material for a 36-inch size. The skirt measures about 2 7-8 yards at its lower adds.



1208 A NEAT "COVER ALL" APRON.

Ladies' Middy Apron to Be Sitpped Over the Head or Closed at the Back. Dotted percale, with trimming of

white linene, is here shown. This style is also nice for gingham, jean, chambrey, lawn, sateen or alpaca. It is cut in kimono style, and low at the throat, where it may be finished with or without a collar, in sailor style. A generous packet is added to the front, and the short loose sleeve is comfortable. The fullness at the waist may be free of held in place by a belt.

The pattern is cut in three sizes: Small, medlium and large. It requires 5 yards of 36-inch material for a medium size. lium size. A pattern of this illustration mailed to any address on receipt of 10 cents in sliver or stamps.

Order through The Bulletin Company,
Pattern Dept., Norwich, Conn.

A Washingtonian Discovery The funniest discovery of the age is that the nearest living relative of George Washington is engaged in manufacturing lyes.—Helena Inde-

The Time to Act.

You never should neglect a cold a single day, particularly at this time of the year. Oudinary colds can be quickly cured, but if neglected are likely to prove serious. A cough that hengs on weakens the system and makes one liable to disease. Jacob Zolun, 701 Lake Linden Ave. Laurium, Mich., writes: "Folery's Honey and Tar is the enly medicine we use in our family for coughs and colds. It does the work promptly." It heals raw inflamed

promptly." It heals raw, inflamed throat, clears air passages, loosens the phlegm. Reliable. The Lee & Osgood Co.